



Clos du Lican

2022

VINTAGE	2022
TYPE OF	Syrah
WINE D.O.	Apalta
VARIETIES	100% Syrah
HARVEST	March 21st to April 18th
PRODUCTION	1,384 cases of 9L equivalent

TASTING NOTES

COLOR

Dark purple with layers of inky dark red.

NOSE

Expressive nose, with forward red and black fruit, white and black pepper and floral notes.

PALATE

Refined palate with a juicy and soft body, polished tannins, and a fruity aftertaste. Very long finish.

TECHNICAL DATA

ALCOHOL CONTENT	15% vol
PH	3.57
TOTAL ACIDITY	4.09 gr/L (SO ₄)
RESIDUAL SUGAR	2.3 gr/L
AVAILABLE FORMATS	75 cl

WINEMAKING

MACERATION TIME

5-6 weeks with manual punch down.

FERMENTATION TYPE

Fermented in French oak tanks.

FERMENTATION TEMPERATURE

< 28°C

AGEING

The wine was aged for 19 months in French oak barrels, with 64% being new and 36% used. Of these, 20% were 600-litre demi-muids.

BOTTLING DATE

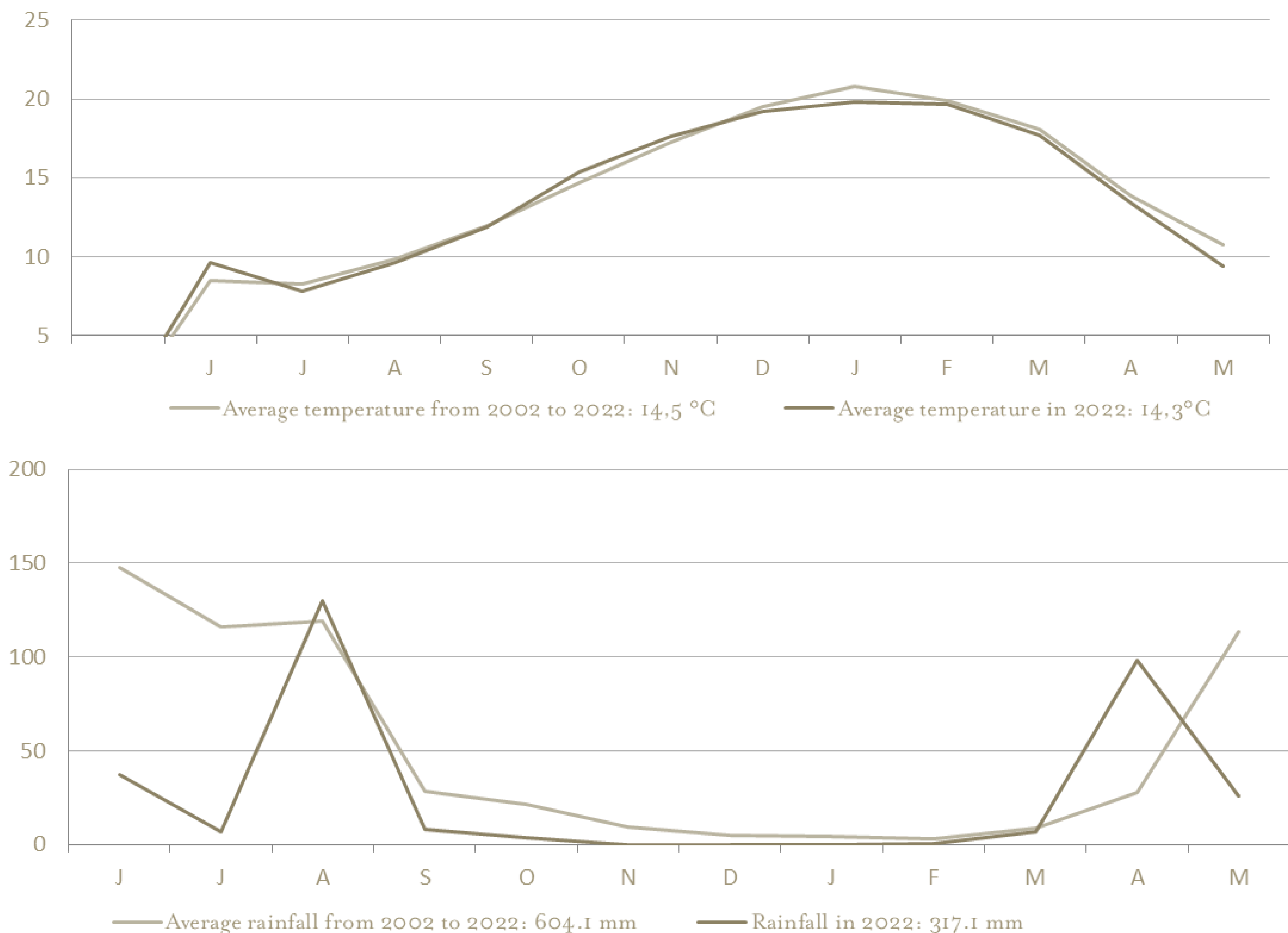
February 5th, 2024.



DOMAINES
BOURNET-LAPOSTOLLE

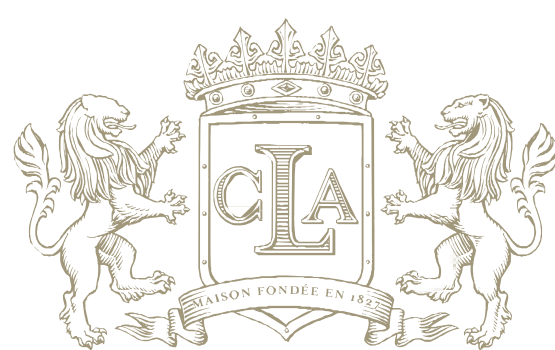
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— VINTAGE CONDITIONS IN 2022 —



In the 2022 vintage, we experienced a slightly reduced production. The grapes were exceptionally healthy, offering excellent flavour, moderate alcohol levels, and enhanced freshness. The vintage began with a cold and dry winter in 2021. Rainfall was minimal throughout the winter, with consistently lower minimum temperatures, although some months did see higher maximums.

Spring 2021 was unstable in terms of temperature, but no significant frosts were recorded. These cooler conditions delayed budburst and flowering by over a week in most varieties. During the summer, maximum temperatures were moderate across the central valley, leading to prolonged fruit set and maturation. March was also cooler, allowing for a slow accumulation of sugars without significant loss of acidity—both crucial for wines with great balance. Autumn did not bring significant rainfall until the end of April, enabling all varieties to be harvested at optimal ripeness. The wines exhibit high-quality potential, as well as excellent balance and ageing capability.



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HISTORY

Clos du Lican is our hidden gem vineyard in the Apalta Valley, specifically in the San Jose area. Recognized as an official DO since May 2018, the Apalta Valley is known throughout Chile for the superb quality of its wines. The region's particular terroir makes for very elegant, complex wines with great structure, depth, color and an excellent ageing potential.

The Clos du Lican vineyard was bought in 2004 by Alexandra Marnier Lapostolle and her husband Cyril de Bournet, only 5km away from Clos Apalta. The vineyard is a 3 km strip with an eastern exposure, going uphill from 245 to 443 meters a.s.l and surrounded by the mountains. It is planted mainly with Syrah, but also with Viognier, Mourvedre, Grenache and a bit of Cabernet Sauvignon.

Clos du Lican is a very elegant wine, with a red and black fruit aromatic profile and underlying freshness which enhances its complexity. The land was originally covered with huge granite stones. Carried by their vision, Alexandra Marnier Lapostolle and Cyril the Bournet started a gigantic work to shape the vineyard foot by foot. As cathedral builders would have done a thousand years ago, they lifted those rocks and moved them around to create this sacred land of vine.

Mr Jacques Marnier Lapostolle, Alexandra's father, personally came to Chile in June 2006 to have a better understanding of the project's reach and scope while he said it would take a miracle to pull this project off.

The Clos du Lican 2019, first vintage ever produced was launched by Charles de Bournet, 7th generation of the Marnier Lapostolle family in March 2022 who is now leading Domaines Bournet-Lapostolle in its newest chapter of innovation, punctuated by the official recognition of the Apalta DO in 2018.

Clos du Lican is the achievement of 3 generations of passion, hard work and dedication.

ESTATE

Clos du Lican Vineyard is located in the Apalta Valley, near the town of Santa Cruz, 170 Kilometers Southwest from Santiago.

CLOS DU LICAN VINEYARD

Location	San Jose, Apalta Valley, Colchagua Valley
Coordinates	34°36'39.36"S 71°15'1.33"W
Elevation	185 - 430 meters above sea level
Distance from the Sea	75 Kilometres
Surface area Plantation	15 ha in total 4.5 ha in 2004, 5.555 plants/ha 6.0 ha in 2005, 5.555 plants/ha Vertical
Training System	Trellis in a double guyot
Production Yields	40 hl/ha
Certification	Sustainable by Wines of Chile. HCCP. Organic grapes management.

GEOGRAPHIC CONDITIONS

Apalta is situated on a North to South exposure, which is quite rare in Chile. The Tinguiririca river rests on the southern side and the hills from the Coastal Cordillera surround the vineyard like a horseshoe. They are both integral in forming this unique terroir. This geography is responsible for the conditions that ensure balance for our vines and a slow ripening of the grapes. At sunrise and sunset, the Cordillera block the sun's rays, limiting the vines exposure to intense sunshine, while the river has a cooling influence on the climate.

CLIMATE CONDITIONS

Apalta has a special meso-climate that is different from the rest of the Colchagua Valley. Its climate could be described as semi-dry Mediterranean with a winter only rainy season and a long dry summer season. During the growing season Apalta has warm temperatures with no rain due to the height of the Coastal Mountains which partially block the cold influence of the Pacific Ocean. We benefit from a wide temperature fluctuation between day and night which is a key quality factor for color and tannins in reds. Slow maturation allows the grapes to reach their ideal maturity with high concentration and character, preserving the fruit and high levels of natural acidity, which also allows for a long ageing potential.

SOIL

Apalta has incredibly old soils which originated mainly in the Cretaceous (145-66 MY) from granitic and granodioritic material. On the hillside, the soils present angular stones, well decomposed with moderate to fine texture and clay underlying subsoils. On the semi and flatter areas, colluvial and some old alluvial material, from receiving the material from the piedmont and the river. With a thicker texture (sandy to sandy loam) and quartz gravel in the whole profile. Good drainage and slopes of 2-15%.



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